ALONSO LÓPEZ

· DE FAMILIA ·

WHITE











GRAPE VARIETY

Malvasía, Viura



VINEYARD

Age: +40 Soil: Clay-ferrous Altitude (m): 550



ANALYTICS

Alcohol Content: 12.5%



VINIFICATION

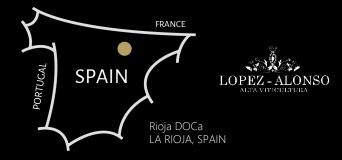
Hand Harvested.

Malolactic fermentation takes place in stainless steel vats during 3 months by indigenous yeasts.



The wine rest in bottle during at least 1 month before

being released to the market





TASTING NOTES

Vibrant tropical notes and mineral essences, fresh and richly textured. This wine truly represents the character of a Rioja white



PAIRING

Ideal as an aperitif and perfect pairing with oily fish. Barley risotto with duck confit and peas, chicken with fennel and tarragon, crab legs and butter with herbs, fettuccine carbonara, lasagne with boletes, salmon fillets with mixed vegetables.



LOGISTICS

Shipper 12 bottles					
L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
35.8 cm	26.3 cm	30 cm	15 Κσ	60 cs	ann Kø



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MALVASÍA - VIURA RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

AGING